



WILD GARLIC OIL

for 0.5l Whippers



INGREDIENTS

- 300 g** rapeseed oil
- 10 g** wild garlic coarsely chopped
- 1 pinch** of salt
- ½** piece bay leaf
- 3** peppercorns

PREPARATION

Pour all ingredients into the Kisag Whipper, cover the whipper with the Rapid Infusion Strainer.

Then close well with the Kisag head. Now put on the infusion tool. Insert the Kisag Whipper Charger and shake vigorously approx. 3 times.

Refrigerate for approx. 1 hour - the longer, the more intense the flavour. Then release the pressure and strain the oil through the Kisag funnel & sieve into a bottle.

Can be used for salad dressing, marinades, etc.

→ **TIP: Try it with pasta: a great and easy alternative to aglio-olio!**